

REAL COMPANHIA VELHA ROYAL OPORTO 20 YEARS

<i>Wine</i>	Royal Oporto 20 Years
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	NV
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal

*Store bottles in a cool, dry place and away from direct light (16°C).
Serve at 16°C. Enjoy this glorious 20-year-old Port as a partner for
crème brûlée, soft cheeses or with a cigar.*



Port Wine

Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture. The Royal Oporto 20 Years Tawny is composed by a blend of differently yeared Ports, which are rigorously selected and aged in premium oak cascs that make up an average of 20 years.

Winemaking & Ageing

The Ports selected for the blending of the Royal Oporto 20 Years wine are fermented in the traditional lagars where the press is done by foot. This allows a strong extraction for power and structure. The ageing process is carried out in oak barrels in the silence of our cellars.

Technical Information

Alc./Vol.:	20%
Baumé:	3,8
Volatile Acidity:	0,50 g/l

Tasting Notes

This 20 Year Old Port presents a typical brick toned amber colour, indicative of its long ageing in oak. A very complex wine in which we discover a perfect balance between notes of nuts, dry raisins and oak. On the palate, shows great acidity, portrayed by a lively and long finish.